

What is claimed is:

1. A method for making taste of seasoning better, and/or for providing seasoning with body taste, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the seasoning.
- 5 2. A method for enhancing body taste of extract, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the extract.
3. A method for enhancing egg flavor of processed egg food, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the processed egg food.
- 10 4. A method for enhancing body taste of soup, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the soup.
5. A method for providing curry roux or stew with body taste, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the curry roux or stew.
- 15 6. A method for inhibiting heat-browning odor of Japanese soup or its stock, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the Japanese soup or its stock.
7. A method for providing processed animal meat food with body taste, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the processed animal meat food.
- 20 8. A method for enhancing body taste and fried-egg flavor of fried rice, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the fried rice.
- 25 9. A method for inhibiting proteinous odor of vegetable protein, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the vegetable protein.
10. A method according to any one of Claims 1 – 9, wherein the long-chain highly unsaturated fatty acid is an n-6 long-chain highly unsaturated fatty acid.
- 30 11. A method according to Claim 10, wherein the long-chain highly unsaturated fatty acid is arachidonic acid.
12. A method according to any one of Claims 1 – 9, wherein the long-chain highly unsaturated fatty acid is an n-3 long-chain highly unsaturated fatty acid, and is obtainable by oxidization treatment.
- 35 13. A method according to any one of Claims 1 – 12, wherein the long-chain highly unsaturated fatty acid is derived from microorganism.